

AMENDMENT TO THE SPECIFICATION

At the top of page 1, rewrite the Title as follows:

Method and System for Baking a Dual-Component Product and
Bakery Products based thereon

~~Method for the industrialized baking in two steps of dual-component bakery-~~
~~products, dual-component bakery product obtained by such a method, and installation for~~
~~carrying out such a method~~

Rewrite the paragraph on page 1, lines 1-6, as follows:

--

1. Field of the Invention

~~The invention relates in general to a method of baking dual-component bakery-~~
~~products such as in particular, but not exclusively, sausage rolls, meat pastries and the~~
~~like~~ The invention relates in general to a method of baking dual-component bakery
products, including, for example but not limited to, sausage rolls, meat pastries and the
like.

2. State of the Art

~~Such bakery products in general~~ Dual-component bakery products generally
comprise an envelope and a filling. The envelope is mainly composed of dough, for
example puff pastry in the case of meat pastries and bread dough in the case of sausage
rolls. The filling often comprises mainly meat, such as minced meat or sausage, but
vegetarian fillings are also known, for example seitan.

--.

After the paragraph on page 1, lines 16-22, insert the following:

-- US Patent 6,322,832 describes a method of preparing frankfurters, hot dogs and other sausage products without envelopes by means of microwaves (cf. Abstract). In column 6, ll. 44-56, it is described that the sausage mass is first converted into a gel by heat, whereupon further heating takes place by other means. In column 9, ll. 6-14, a brief mention is made of an edible envelope which also passed through the microwave cavity for the purpose of "additional cooking". The cited reference, however, makes no mention of a dough envelope and accordingly suggests that the entire process be carried out in a serial arrangement. This could indeed apply to a "skin" or such-like envelope. The present invention by contrast relates to bakery products, where the baking of the dough involves the relatively more complicated physical and chemical processes, and where nevertheless a considerable speeding-up of the production process can be realized.

--.

Insert the following below the above insertion:

--

SUMMARY OF THE INVENTION

--.

Rewrite the paragraph from page 1, line 23 to page 2, line 6, as follows:

-- The present invention stems from the realization by the inventor ~~has realized~~ that a shorter baking time and/or a higher production capacity and/or an energy saving can be achieved if the, in particular uncooked, filling is heated from the inside as it were, and that this can be advantageously implemented in that the baking process is carried out in two consecutive steps, i.e. first heating by means of electromagnetic waves and then by means of heat transfer from the outside. It was found to be advantageous first to start cooking the filling until done, and then to bake the envelope. The cooking of the filling may be continued during the second step, if so desired. A favorable choice of the preparation parameters will lead to an optimized product as regards firmness, crispiness

and appearance of the envelope, and as regards flavor and physical attachment to the envelope, etc. of the filling.

--.

Delete page 2, line 8 of the specification as follows:

-- ~~SUMMARY OF THE INVENTION~~

--.

Rewrite the paragraph on page 2, lines 10-12, as follows:

-- It is accordingly among the objects of the present invention to ~~improve a method of the kind mentioned in the opening paragraph such that the baking process will require~~ provide a method of baking a dual-component product that requires less time and energy without detracting from the quality of the product.

--.

Rewrite the paragraph on page 2, lines 13-16, as follows:

-- According to one aspect of the invention, the method is ~~thus characterized by the features of claim 1~~ comprises two steps, i.e. first heating of the filling of the dual-component product by means of electromagnetic waves so as to initiate a cooking process, and subsequently baking of the envelope of the dual-component product in a heat transfer oven. The electromagnetic waves, such as microwaves, need be utilized for a short period only, whereas final baking of the product requires more time in order to achieve a good product.

--.

Delete the paragraph on page 2, lines 16-28, as follows:

-- ~~US Patent 6,322,832 in particular describes a method of preparing frankfurters, hot dogs and other sausage products without envelopes by means of microwaves (cf. Abstract). The passage in column 6, ll. 44-56 would seem to be relevant, where it is described that the sausage mass is first converted into a gel by heat, whereupon further heating takes place by other means, as well as column 9, ll. 6-14, where a brief mention is~~

~~made of an edible envelope which also passed through the microwave cavity for the purpose of "additional cooking". The cited reference, however, makes no mention of a dough envelope and accordingly suggests that the entire process be carried out in a serial arrangement. This could indeed apply to a "skin" or such like envelope. The present invention by contrast relates to bakery products, where the baking of the dough involves the relatively more complicated physical and chemical processes, and where nevertheless a considerable speeding up of the production process can be realized.~~

--.

Rewrite the paragraph on page 3, lines 29-31, as follows:

-- The invention also relates to a system ~~an installation~~ suitable for carrying out the method according to the invention and to a bakery product prepared by the method according to the invention.

--.

Rewrite page 3, line 34, as follows

-- DESCRIPTION OF THE DRAWING
SHORT DESCRIPTION OF THE FIGURES

--.

Rewrite the paragraph on page 7, lines 22-25, as follows:

-- For example, although ~~Although~~ the invention is particularly suitable for dual-component bakery products with meat fillings, especially because stringent requirements are to be imposed here as regards sterility, the invention is in principle equally applicable to bakery products with a filling of vegetables or fruit, such as spring rolls or fruit pies.

--.

Rewrite the paragraph on page 8, lines 1-3, as follows:

-- The invention is also applicable to dual-component bakery products whose envelope is realized by a bread dough, a flaky pastry, a winded risen dough (which is a mixture having properties somewhere in-between those of flaky pastry and bread dough).

or other dough ~~Besides bakery products on the basis of bread dough or flaky pastry, a so-called winded risen dough may also be used to advantage. Such a mixture has properties somewhere in between those of flaky pastry and bread dough.~~

--.